

THE MARBLE ROOM NEW YEARS EVE MENU

2010

AMUZE BOUCHE

1st

Choice Of

BRIE EN CROUTE

Shaved Fennel, Arugala, Orange Cranberry-Cabernet Chutney

Or

MARBLE ROOM SCAMPI

Scallop, Shrimp, Garlic, Prosciutto, Basil, Oven Dried Tomato, Buerre Blanc

Or

BRAISED BEEF SHORT RIB

Cascabel Chili Demi Glaze, Celery Root Hash, Scallion

2nd

Choice Of

MARBLE ROOM SALAD

Bib Lettuce, Salt Roasted Beets, Cranberries, Candied Almonds, Sherry Vinaigrette

Or

CHOP SALAD

Iceberg, Hearts of Palm, Green Beans, Bacon, Blue Cheese, Lemon Basil Dressing

Or

ROASTED CORN AND ROCK SHRIMP CHOWDER

Avocado, Buttermilk, Chili oil, Cilantro

INTERMEZZO

CHAMPAGNE SORBET

3rd

Choice Of

BACON WRAPPED FILET MIGNON

Pearl Onion and Grape Tomato Demi-Glaze, Grilled Asparagus, Garlic Mashed Potato

Or

SAUTEED CHILEAN SEA BASS

Leek and Crab Risotto, Matchstick Potato, Buerre Rouge, Lemon Oil

Or

CHILI RUBBED PORK TENDERLOIN

Butternut Squash Mashed Potato, Sage Crème Fraiche, Apple and Fennel Chutney, Spicy Onion Rings

Or

WILD MUSHROOM RAVIOLI

Sweet Corn, Brown Butter, Manchego Cheese, Marinated Tomato

4th

Choice of one served with a Champagne Toast

CHOCOLATE PEANUT BUTTER BAR

Milk and Dark Chocolate, Caramel Gelato

Or

CRÈME BRULEE TART

Spiced Apples, Cranberry Caramel

Or

PASSIONFRUIT MOUSSE CAKE

White Chocolate Glaze, Raspberry and Orange Compote